BRISKET MAC 'N CHEESE

A Touch of Disney - Smokejumpers Grill
at Disney California Adventure Theme Park

INGREDIENTS

Serves 6

PICKLED ONIONS
- 1 red onion, thinly sliced
- 1 cup white vinegar
- 2 tablespoons sugar
- 1 tablespoon coarse salt

CRISPY FRIED SHALLOTS
- 1 tablespoon all-purpose flour
- 1 tablespoon cornstarch
- 1/2 teaspoon coarse salt
- 1 shallot, thinly sliced
- 1/2 cup canola oil, for frying

SMOKED BEEF BRISKET
- 1 pound smoked beef brisket *(see Cook's Note below)*
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1/4 teaspoon chili powder
- 1/2 teaspoon coarse salt

1/2 teaspoon black pepper

MAC 'N CHEESE
- 1 pound elbow macaroni
- Coarse salt, to taste
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1 cup milk
- 2 cups shredded cheddar cheese
- 1/2 cup cream cheese

Black pepper, to taste

TOPPING
- 1 cup favorite barbecue sauce

DIRECTIONS

FOR PICKLED RED ONIONS:
1. Place thinly sliced red onions in mixing bowl. Combine white vinegar, sugar, and salt in small saucepan. Bring to a simmer over medium-high heat.
2. Carefully pour over onions. Cool to room temperature.
3. Refrigerate until ready to serve.

FOR FRIED SHALLOTS:
1. Heat oil in frying pan until it reaches 350°F.
2. Combine flour, cornstarch, and salt in small bowl.
3. Dip shallots in cornstarch mixture and shake off excess coating.
4. Fry in hot oil for 1 minute, until crispy.
5. Drain on paper towels. Set aside.

FOR SMOKED BRISKET:
1. Shred or chop smoked beef brisket. Season with garlic powder, onion powder, paprika, chili powder, salt, and pepper.
2. Heat large skillet over medium heat for 5 minutes, until hot. Add brisket and cook for 3 minutes, until hot.
3. Keep warm until ready to serve.

FOR MAC 'N CHEESE:
1. Cook macaroni in salted water, according to package instructions. Drain and set aside.
2. Melt butter in Dutch oven over medium heat. Add flour and whisk until smooth and light brown in color.
3. Slowly add milk, whisking to break up any lumps that form. Whisk until milk begins to simmer. Reduce heat to low. Add shredded cheddar and cream cheese. Whisk until smooth. Stir in macaroni. Season with salt and pepper, to taste.
4. Keep warm until ready to serve.

TO SERVE:
Scoop mac 'n cheese onto each plate. Add smoked brisket. Top with drizzle of barbecue sauce, pickled red onions, and fried shallots.

COOK'S NOTE: *You can smoke your own brisket at home following directions for your particular smoker or simply pick up sliced smoked brisket from your favorite barbecue restaurant.*

A Touch of Disney

Always use caution when handling sharp objects. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

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